Prestige®

DUAL FUEL DOUBLE OVEN COOKER

PR 100 DODF

Instructions for use
Installation advice

Before operating this cooker,
please read these instructions carefully
KEEP IN A SAFE PLACE

CE GB

Dear Customer,

Thank you for purchasing a ***Prestige*** *Dual Fuel Double Oven Cooker.*

The safety precautions and recommendations in these instructions are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in the future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for its intended purpose , that is for the domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

This cooker has been designed, constructed and marketed in compliance with:
- safety requirements of EEC Directive “Gas” 90/396;
- safety requirements of EEC Directive “Low voltage” 73/23;
- protection requirements of EEC Directive “EMC” 89/336;
- requirements of EEC Directive 93/68.

Important:

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

FIRST USE OF THE OVEN

Follow the instructions below:

– Furnish the interior of the oven by placing the wire racks as described in “Cleaning and maintenance”.

– Insert shelves and tray.

– Switch the empty oven on to max to eliminate grease from the heating elements.

– Let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent, then dry carefully.

IMPORTANT SAFEGUARDS AND RECOMMENDATIONS

After unpacking the appliance, check to ensure that it is not damaged and that the oven door closes correctly. If in doubt, do not use and consult your supplier or a professionally qualified technician.
Packing materials (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

- **ATTENTION: please peel plastic cover off both sides and front of the oven before use.**
- Do not attempt to modify the technical characteristics of the appliance as this may cause danger to users.
- Do not carry out any cleaning or maintenance operations on the appliance without first disconnecting it from the electric power supply.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it is made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- After use, always ensure that the control knobs are in the off position.
- Do not allow young children or infirm persons to use the appliance without your supervision.
- During and after use of the cooker, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooker when it is in use.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- Fire risk! Do not store flammable material in the oven or in the storage compartment.
- Make sure that electrical cords connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the cooker or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or trays. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the cooker when opening the oven door to allow steam and hot air to escape before removing the food.
- This appliance is for domestic use only.

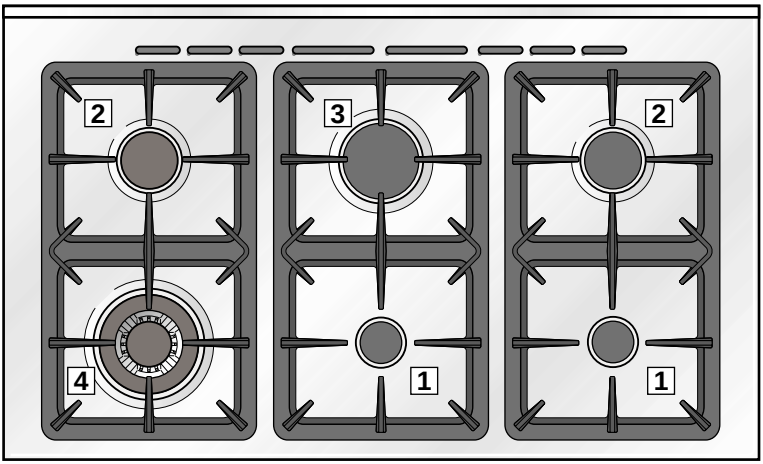


Fig. 1.1

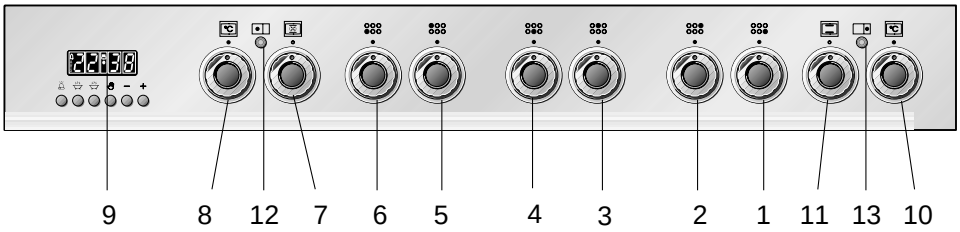
COOKING HOB

1. Auxiliary burner (A) 1,00 kW
2. Semi-rapid burner (SR) 1,75 kW
3. Rapid burner (R) 3,00 kW
4. Triple-ring burner (TR) 3,50 kW

Note:

✓ The electric ignition is incorporated in the knobs.

Fig. 2.1



CONTROL PANEL - Controls description

1. Front right burner control knob
2. Rear right burner control knob
3. Rear central burner control knob
4. Front central burner control knob
5. Rear left burner control knob
6. Front left burner control knob
7. Multifunction main oven switch knob
8. Multifunction main oven temperature knob
9. Electronic programmer (Main oven only)
10. Conventional oven temperature knob
11. Conventional oven switch knob

Pilot lamps:

12. Main oven temperature indicator light
13. Conventional oven temperature indicator light

NB: Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.

The cooling fan is thermostatically controlled and will operate when the oven is turned on and will continue to be heard running for a short period of time until the oven cavity has cooled down to a predetermined level.

GAS BURNERS

Each burner is controlled by a gas tap assuring the opening and the closing of the gas supply.
Make the lever of the knob match with the indicator on the control panel to obtain:

– symbol ● : off

– symbol 🔥★ : full on (nominal rate)

– symbol 🔥 : reduced rate

To reduce the gas flow to minimum, rotate the knob anti-clockwise to point the lever towards the small flame symbol.

The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows slower warming of food or maintaining boiling conditions of liquids (simmering).
Other intermediate operating adjustments can be achieved by positioning the lever between the maximum and minimum aperture positions, and never between the maximum aperture and off positions.

LIGHTING THE BURNERS

To ignite the burner:

1) Lightly press and turn the knob anti-clockwise and position the knob symbol 🔥★ to the indicator printed on the control panel (fig. 3.2).
2) Press the knob to operate the electric ignition; or, in the case of a mains failure light the burner with a match or lighted taper.
3) Adjust the burner according to the setting required.

ATTENTION: the cooking hob becomes very hot during operation.
Keep children away.

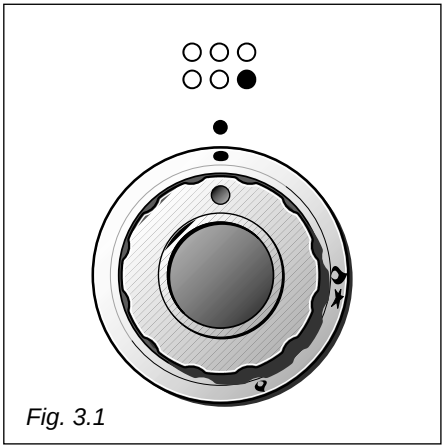


Fig. 3.1

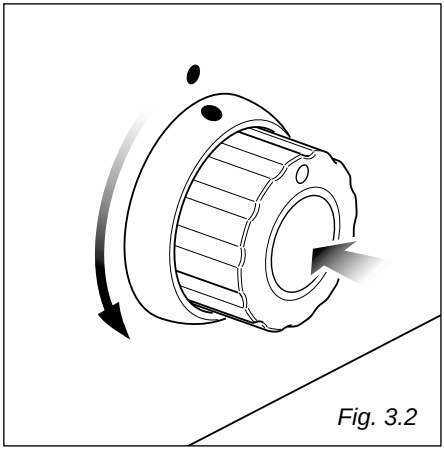


Fig. 3.2

CHOICE OF THE BURNER

On the control panel, near every knob, there is a diagram that indicates which burner is controlled by that knob.
The suitable burner must be chosen according to the diameter and the capacity used.
As an indication, the burners and the pots must be used in the following way:

BURNERS	POT DIAMETER
Auxiliary	12 - 14 cm
Semi-rapid	16 - 24 cm
Rapid	24 - 24 cm
Triple-ring	26 - 28 cm
Wok (*)	max 36 cm
do not use pans with concave or convex bases	

(*): wok pans have to be used only with the special grille fitted (see “correct use of triple-ring burner”).

It is important that the base diameter of the pot is at least the same diameter as the burner ring to obtain an efficient heat transfer.
Always position pans centrally over the burners.
Adjust the size of the flame so that it does not lick up the side of the pan.
Position pan handles so that they cannot be accidentally knocked.

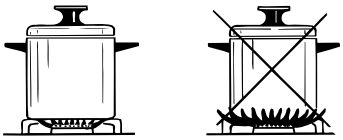


Fig. 3.3

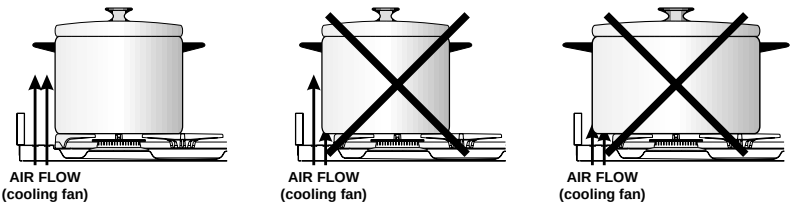


Fig. 3.4

CORRECT USE OF RAPID BURNER

CORRECT USE OF TRIPLE-RING BURNER (Fig. 3.5a - 3.5b)

Flat-bottomed pans should be placed directly onto the pan-support.

When using a WOK always place the supplied stand in position over the burner to maintain the correct operation of the triple-ring burner (Fig. 3.5a - 3.5b).

IMPORTANT:
The special grille for wok pans (fig. 3.5b) **MUST BE PLACED ONLY** over the pan-rest for the triple-ring burner.

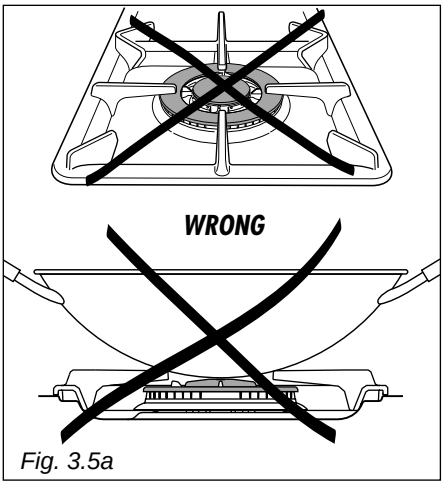


Fig. 3.5a

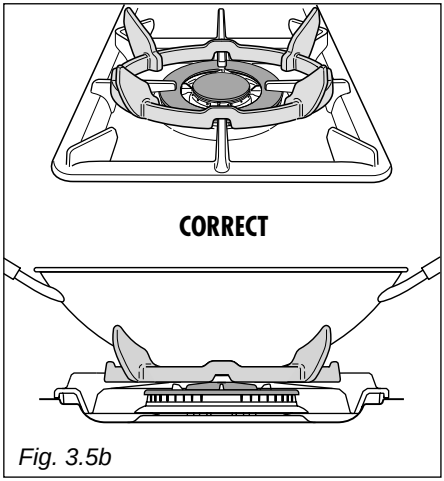


Fig. 3.5b

Attention: the oven door becomes very hot during operation.
Keep children away.

GENERAL FEATURES

The multi- function oven can be programmed for 7 different functions to satisfy every cooking need.

The 7 positions are thermostatically controlled and are obtained by a combination of 4 heating elements which are:

– Bottom element	1400 W
– Top element	1000 W
– Grill element	2000 W
– Circular element	2500 W

NOTE:

Upon first use, it is advisable to operate the oven for 30 minutes in the position and for another 15 minutes at maximum (temperature knob on position 250°C) in the positions and , to eliminate possible traces of grease on the heating elements.
Clean the oven and accessories with warm water and washing-up liquid.

WARNING:
The door is hot, use the handle.

OPERATING PRINCIPLES

Heating and cooking in the MULTI-FUNCTION oven are obtained in the following ways:

a. by normal convection
The heat is produced by the upper and lower heating elements.

b. by forced convection
The circular heating element and fan constantly circulate heated air over the food in the oven for a more rapid and even cooking process. It is possible to cook several dishes simultaneously.

c. by semi-forced convection
The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

d. by radiation
The heat is irradiated by the infra red grill element.

e. by radiation and ventilation
The irradiated heat from the infra red grill element is distributed throughout the oven by the fan.

f. by ventilation
The food is defrosted by using the fan only function without heat.

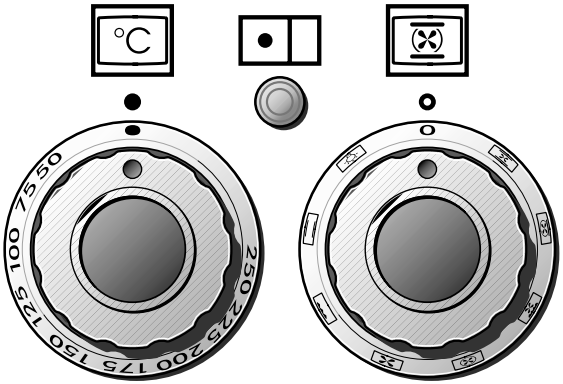


Fig. 4.1 *Fig. 4.2*

TEMPERATURE KNOB (fig. 4.1)

To turn on the heating elements of the oven, set the switch knob on the desired program and select the required temperature.
To set the temperature, line up the required temperature with the control panel indicator.
The light above the function selector will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature. The light will cycle on and off during cooking in line with the oven temperature.

FUNCTION SELECTOR KNOB (fig. 4.2)

Rotate the knob clockwise to set the oven for one of the following functions:

OVEN LIGHT

By setting the knob to this position, only the oven light comes on (15 W).
The light remains on whilst any of the cooking modes are selected.

TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be set between 50° C and 250° C.
It is necessary to preheat the oven before adding the foods to be cooked.

Recommended for:
For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.

GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation.
Use with the **oven door closed** and the temperature knob between **50°** and **225°C** for **15 minutes**, then to position **175°C**.

Note: It is recommended that you do not grill for longer than 30 minutes at any one time.
Attention: the oven door becomes very hot during operation. Keep children away.
For correct use see “USE OF THE GRILL”

Recommended for:
Intense grilling action for cooking with a broiler; browning, crisping, “au gratin”, toasting, etc.

DEFROSTING FROZEN FOODS

Only the oven fan is on. To be used with the temperature knob on “ ● ” because the other positions will have no effect. The defrosting is done by simple ventilation without heat.

Recommended for:
To rapidly defrost frozen foods; 1 kilogram requires about one hour.
The defrosting times vary according to the quantity and type of foods to be defrosted.

HOT AIR COOKING

The circular element and the fan are on. The heat is diffused by forced convection and the temperature must be set between 50° and 250 °C.
It is not necessary to preheat the oven.

Recommended for:
For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.

VENTILATED GRILL COOKING

The infra-red ray grill and the fan are on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven. The temperature must be set between 50° and 175 °C **for max 30 minutes**. It is necessary to preheat the oven for about 5 minutes.

Use with the oven door closed.

Attention: the oven door becomes very hot during operation.
Keep children away.
For correct use see “GRILLING AND “AU GRATIN”.

Recommended for:
For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.

THAWING AND WARMING UP

The upper element and the circular element connected in series, are switched on; also the fan is on. The heat is diffused by forced convection with the most heat being produced by the upper element.
The temperature must be set between 50° and 140 °C.

Recommended for:
To keep foods hot after cooking. To slowly heat already cooked foods.

CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on.
The heat coming from the top and bottom is diffused by forced convection.
The temperature must be set between 50° and 250 °C.

Recommended for:
For foods of large volume and quantity which require the same internal and external degree of cooking; for ie: rolled roasts, turkey, legs, cakes, etc.

COOKING ADVICE

OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature.
For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.

ROASTING

To obtain classical roasting, it is necessary to remember:
– that it is advisable to maintain a temperature between 180 and 200 °C.
– that the cooking time depends on the quantity and the type of foods.

SIMULTANEOUS COOKING OF DIFFERENT FOODS

The MULTI-FUNCTION oven set on position ⊗ and ⧗ gives simultaneous cooking of different foods.
Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavours.
This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precautions to follow are:
– The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20° - 25 °C.
– The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

This type of cooking saves time and energy.

GRILLING AND "AU GRATIN"

Set the switch to position ⧗.
Set the temperature knob to 175 °C and after having preheated the oven, simply place the food on the shelf.
Close the door and let the oven operate until grilling is complete.
Adding a few dabs of butter before the end of the cooking time gives the golden "au gratin" effect.
Note: It is recommended that you do not grill for longer than 30 minutes at any one time.

ATTENTION: the oven door becomes very hot during operation.
Keep children away.

USE OF THE GRILL

Preheat the oven for about 5 minutes.
Introduce the food to be cooked, positioning the rack as close to the grill as possible.
The drip tray should be placed under the rack to catch the cooking juices and fats.
Grill with the oven door closed.

Do not grill for longer than 30 minutes at any one time (Grilling for longer than the reccomended time may mean the appliance overheats).

CAUTION: the oven door becomes very hot during operation. Keep children well out of reach.

Attention: the oven door becomes very hot during operation.
Keep children away.

GENERAL FEATURES

As its name indicates, this is an oven that presents particular features from an operational point of view.

The conventional oven is provided with 3 heating elements which are:

– Top element	700 W
– Bottom element	800 W
– Grill element	1450 W

NOTE:
Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250) for 60 minutes in the position and for another 15 minutes in the position to eliminate possible traces of grease on the heating elements.

OPERATING PRINCIPLES

Heating and cooking in the CONVENTIONAL oven are obtained in the following ways:

a. by natural convection
The heat is produced by the upper and lower heating elements.

b. by radiation
The heat is radiated by the infra red grill element.

This oven is equipped with a special dish rack: you can use your conventional oven to warm the plates (at about 60°C) before serving dinner.

For correct use see “TRADITIONAL CONVECTION COOKING OR WARMING PLATES” and “USE OF SPECIAL DISH RACK”.

WARNING:
The door is hot, use the handle.

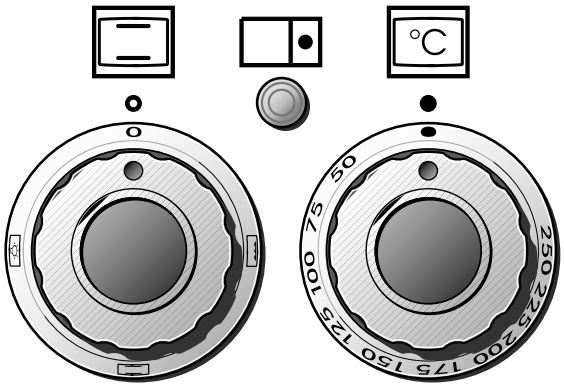


Fig. 5.1 *Fig. 5.2*

TEMPERATURE KNOB (Fig. 5.2)

This only sets the cooking temperature and does not switch the oven on.
Rotate clockwise until the required temperature is reached (from 50 to 250°C).
The light above the function selector will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature. The light will cycle on and off during cooking in line with the oven temperature.

FUNCTION SELECTOR KNOB (fig. 5.1)

Rotate the knob clockwise to set the oven for one of the following functions.

OVEN LIGHT

By setting the knob to this position, only the oven light comes on (15 W).
It remains on in all the cooking modes.

TRADITIONAL CONVECTION COOKING OR WARMING PLATES

TRADITIONAL CONVECTION COOKING

This function can also be used for traditional convection cooking: the temperature knob must be regulated between 50 and 250°C. It is necessary to preheat the oven before introducing the foods to be cooked.

Traditional convection cooking recommended use:
For foods which require the same cooking temperature both internally and externally, i.e. roasts, spare ribs, meringue, etc.

WARMING PLATES

The upper and lower heating elements are switched on; the heat is diffused by natural convection. The temperature knob must be set to about 60°C.

Warming plates recommended use:
Dish warming using the special rack. For correct use see the chapter “USE OF SPECIAL DISH RACK”.

GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation.
Use with the **oven door closed,** the function knob set to , and the temperature knob between **50°** and **225°C** for **15 minutes**, then to position **175°C**.
For cooking hints, see the chapter “USE OF THE GRILL”.

Recommended use:
Intense grilling, browning, cooking au gratin and toasting etc.

It is recommended that you do not grill for longer than 30 minutes at any one time.
Attention: the oven door becomes very hot during operation.
Keep children away.

USE OF THE GRILL

Preheat the oven for about 5 minutes.
Introduce the food to be cooked, positioning the rack as close to the grill as possible.
The drip pan should be placed under the rack to catch the cooking juices and fats.

Grill with the oven door closed.

Do not grill for longer than 30 minutes at any one time (Grilling for longer than the reccomended time may mean the appliance overheats).

Caution: the oven door becomes very hot during operation. Keep children well out of reach.

OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature.
For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.
Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

USE OF SPECIAL DISH RACK

This special shelf can be used as a dish rack or when turned over, as a normal shelf for oven cooking.
It must be inserted between the guides of the lateral racks.

USING THE SPECIAL SHELF AS A DISH RACK

Slide in the shelf on the guides, on the lower level of the lateral racks.
The prongs where the plates are to be inserted must be turned upwards.
The shelf must be fitted so that the safety catch, which stops it sliding out, faces the bottom of the oven (see detail of figure 5.3).
The plates must be positioned as indicated in figure 5.3.
To facilitate this operation pull the special rack up to the safety lock.

KEEP ATTENTION: Plates are hot after warming. It is advisable to handle the plates using oven gloves.

USING THE SPECIAL RACK FOR NORMAL COOKING

Slide in the shelf on the guides: the safety catch must be turned toward the oven base (see detail of figure 5.4).
The flat surface can be used to put cooking pans or to put food directly on the rack; in the second case the drip tray should be placed under the rack to catch the cooking juices and fats.

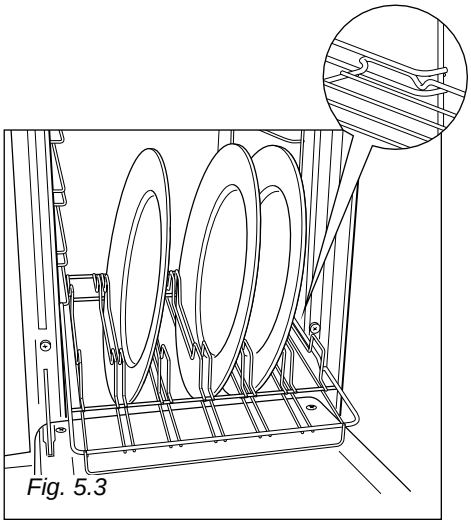


Fig. 5.3

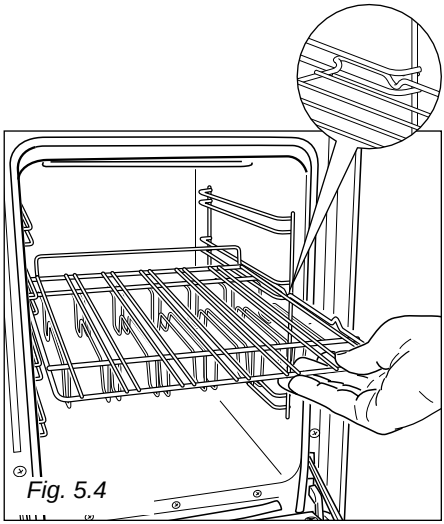


Fig. 5.4

Temperature and times given are approximate, as they will vary depending on the quality and amount of food being cooked.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

COOKING CHART

Food	Temperature		Cooking Time (approx)
	°C	Gas Mark	
CAKES			
Victoria Sandwich	180	4	20 – 25 mins
Small cakes/buns	180	4	15 – 20 mins
Rich Fruit Cake	150	2	2 hours
Scones	220	7 – 8	8 – 10 mins
Whisked Sponge	190	5	25 mins
BREAD & PASTRY			
Bread Loaf (500g Flour wt)	225	7 – 8	20 – 25 mins
Bread Rolls	225	7 – 8	10 – 15 mins
Pizza Dough	225	8	15 – 20 mins
Shortcrust pastry	200	6	20 – 30 mins
Quiches/Flans	180 - 190	4 - 5	30 – 40mins
ROAST MEATS			
Beef – medium joint	190	5	20 – 25 mins/lb + 20mins
Lamb	190	5	25 – 30mins/lb + 25mins
Pork	190	5	30mins/lb + 30mins
Chicken	190	5	20 – 25mins/lb + 30mins
Turkey	180	4	15 – 20mins/lb + 20mins
Stews/Casseroles	170	3	1 1/2 - 2hours

NOTE: Reduce the oven temperature by 10 – 20°C for fan assisted ovens.
For dishes that take over an hour to cook, reduce the cooking time by 10 minutes per hour.

If you use the oven for none automatic or semi-automatic cooking, ensure programmer is set to manual position by pushing ✋ button.

The electronic programmer performs the following functions:

– 24 hours clock with illuminated display
– Timer (up to 23 hours and 59 minutes)
– Program for automatic oven cooking
– Program for semi-automatic oven cooking.

Description of the buttons:

- 🔔 Timer
- Cooking time
- End of cooking time
- ✋ Manual position and cancellation of the set cooking program
- ⊕ Advance the time for of all programs
- ⊖ Decrease the program time and changing the frequency of the audible signal.

Description of the illuminated symbols:

AUTO - *flashing* - Programmer in automatic position but not programmed

AUTO - *always lit* - Programmer in automatic position with program set.

Automatic cooking taking place

Timer in operation

and **AUTO** - *flashing* - Program error.

(The time of day lies between the calculated cooking start and end time).

Note:
Select a function by the respective button and, in 5 seconds, set the required time with the ⊕ / ⊖ buttons (“one-hand” operation).
A power cut makes the clock go to zero and cancels the set programs.

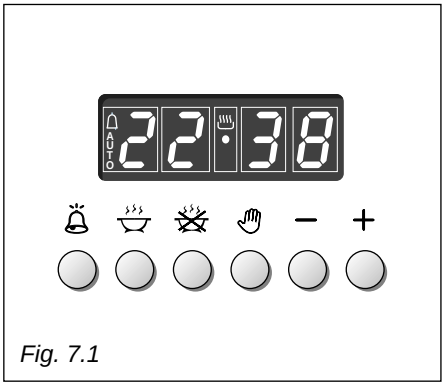


Fig. 7.1

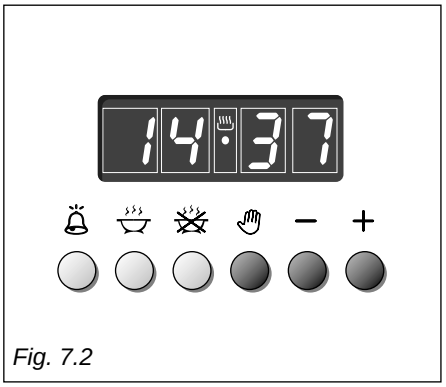


Fig. 7.2

ELECTRONIC CLOCK (fig. 7.2)

The programmer is equipped with an electronic clock with an illuminated display which indicates hours and minutes.
Upon immediate connection of the oven or after a powercut, three zeros will flash on the display panel.
To set the hour it is necessary to push the button and then the ⊕ or ⊖ button until you have set the exact hour (fig. 7.2).
Another way is to simultaneously push the two buttons and at the same time push the ⊕ or ⊖ button.

Note: The hour setting deletes any program.

NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER

To manually use the oven, that is, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the button (**AUTO** will be switched off and the symbol will go on - Fig. 7.3).

Attention: If the **AUTO** is steadily lit (which means a cooking program has already been set), the program can be cancelled and switched to manual by pushing the button .
If the oven is switched on, you must switch off manually.

ELECTRONIC TIMER

The timer program consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.
If the **AUTO** is flashing push the button.
To set the time, push the button and the ⊕ or ⊖ until you obtain the desired time in the panel (fig. 7.4).
Having finished the setting, the clock hour will appear on the panel and the symbol will be lit.
The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button .

At the end of the time, the symbol will be switched off and an intermittent buzzer will go off; this can be stopped by pressing any of the buttons.

SETTING THE FREQUENCY OF THE AUDIBLE SIGNAL

3 possible sounds can be selected by pressing the ⊖ button.

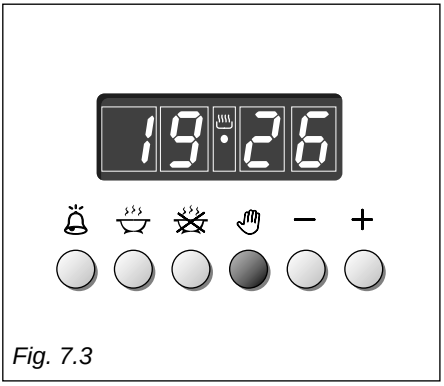


Fig. 7.3

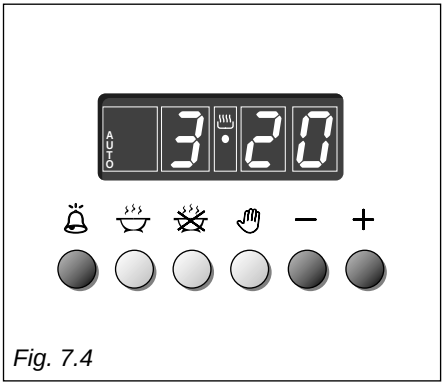


Fig. 7.4

AUTOMATIC OVEN COOKING

To cook food automatically in the oven, it is necessary to:

1. Set the length of the cooking time
2. Set the end of the cooking time
3. Set the temperature and the oven cooking program.

These operations are done in the following way:

1. Set the length of time you need to cook the food by pushing the button and the ⊕ button to advance, or ⊖ to go back if you have passed the desired time (fig. 7.5). The **AUTO** and the symbol will be on.

2. Set the time you need the food to stop cooking by pushing the button (the cooking time already added to the clock time will appear), and the ⊕ button (fig. 7.6); if you pass the desired time you can go back by pushing the ⊖ button.

   After this setting, the symbol will go off. If after this setting, the **AUTO** flashes on the panel and a buzzer goes off, it means there was an error in the programming, that is the cooking cycle has been superimposed on the clock. In this case, change the end of cooking time or the cooking time itself by following the instructions above.

3. Set the temperature and the cooking program (see the relevant sections).

Once the oven is programmed it will switch on automatically at the right time to stop the cooking at the desired end time.
During cooking, the symbol remains on.
By pushing the button you can see the time that remains until the end of cooking.

The cooking program may be cancelled at any time by pushing .

At the end of the cooking time the oven will turn off automatically, the symbol will turn off, **AUTO** will flash and the buzzer will sound, which can be turned off by pushing any of the buttons.

Turn the switch and temperature knobs to "OFF" and put the programmer onto “manual” by pressing the button.

Attention: A powercut will make the clock go to zero and will cancel the set programs.
After a powercut, three zeros will flash on the panel.

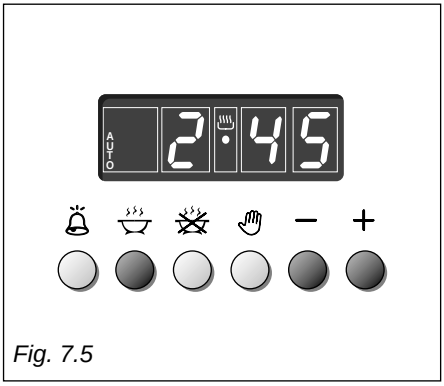


Fig. 7.5

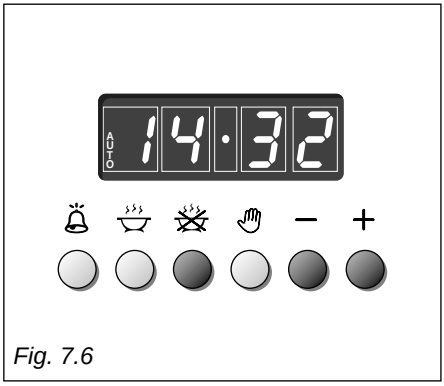


Fig. 7.6

SEMI - AUTOMATIC COOKING

This is used to switch the oven off automatically after the desired cooking time has elapsed.

There are two ways to set the semi-automatic cooking function:

1. Set the length of time you need to cook the food by pushing the button and the ⊕ button to advance, or ⊖ to go backwards (Fig. 7.7).
   This sets the desired “stop” time.

or

2. Set the time you need the food to stop cooking by pushing the button and the ⊕ button to advance, or ⊖ to go backwards if you have passed the desired time (Fig. 7.8).

AUTO and the symbol will be on.

Then set the temperature and the cooking program (see the relevant sections).

The oven is switched on and it will switch off automatically at the end of the desired time.

During cooking, the symbol remains on and by pressing the button you can see the time that remains until the end of the cooking.

The cooking program can be cancelled at any moment by pushing the button.

At the end of the cooking, the oven and the symbol will turn off, the **AUTO** will flash and a buzzer will go off which can be stopped by pushing any of the buttons.

Turn the switch and temperature knobs to "OFF" and put the programmer onto “manual” by pressing the button.

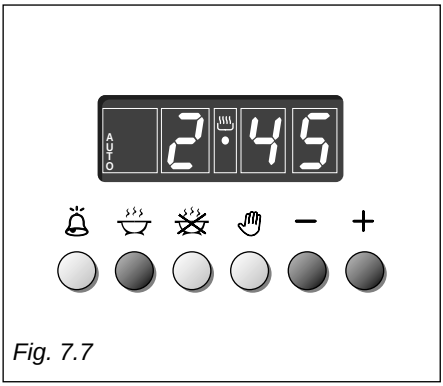


Fig. 7.7

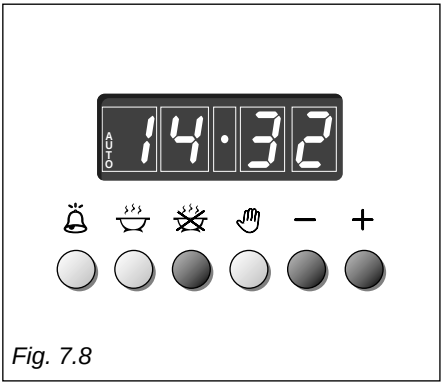


Fig. 7.8

Important:
Before cleaning or carrying out any maintenance disconnect the appliance from the electrical supply and wait for it to cool down.

Attention
The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

GENERAL ADVICE

– When the appliance is not being used, it is advisable to keep the gas tap closed.
– Every now and then check to make sure that the flexible tube that connects the gas line or the gas cylinder to the appliance is in perfect condition and get it replaced if it shows any signs of wearing or damage.
– The periodical lubrication of the gas taps must be done only by specialised personnel.
– If a tap becomes stiff, do not force; contact your local Service Centre.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.
Dry preferably with a soft cloth.
Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left too long.

STAINLESS STEEL, ALUMINIUM PARTS AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.
CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

REPLACING THE OVEN LIGHT BULB

Switch the cooker off at the mains. When the oven is cool, unscrew and replace the bulb with another one resistant to high temperatures (300°C), voltage 230 V (50 Hz), 15 W, E14.

Note: Oven bulb replacement is not covered by your guarantee.

GAS TAPS

In the event of operating faults in the gas taps, call the After Sales Service Department.

BURNERS

The burners can be removed and washed with soapy water only.
They will remain perfect if always cleaned with products used for silverware.
After cleaning, check that the burner-caps and burner-heads are dry before placing them in the **respective housings**.

CORRECT REPLACEMENT OF THE BURNERS

It is very important to check that the burner flame distributor F and the cap C has been correctly positioned (see figs. 8.1 - 8.2) - failure to do so can cause a poor burner flame and/or damage to the burner and hob.

Check that the electrode “S” (fig. 8.1) is always clean to ensure trouble-free sparking.

Note: To avoid damage to the electric ignition do not use it when the burners are not in place.

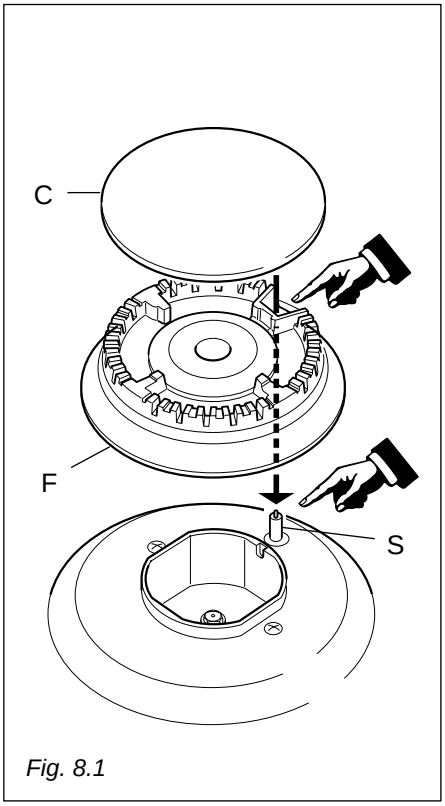


Fig. 8.1

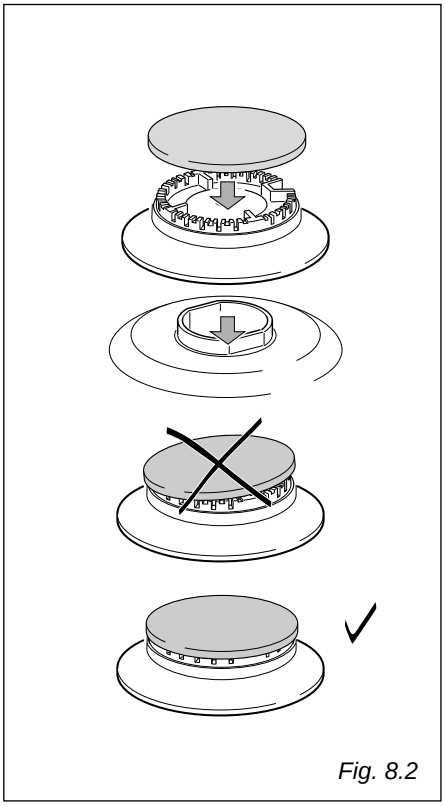


Fig. 8.2

TRIPLE RING BURNER

The triple ring burner must be correctly positioned (see fig. 8.3); the burner rib must be enter in their logement as shown by the arrow.

The burners must be correctly positioned so that they cannot rotate (fig. 8.4).

Then position the cap **A** and the ring **B** (fig. 8.4 - 8.5).

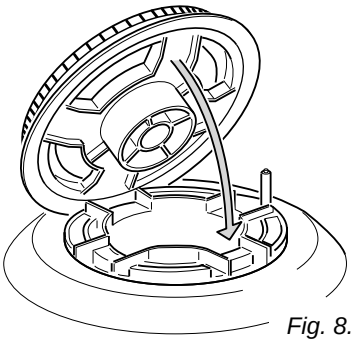


Fig. 8.3

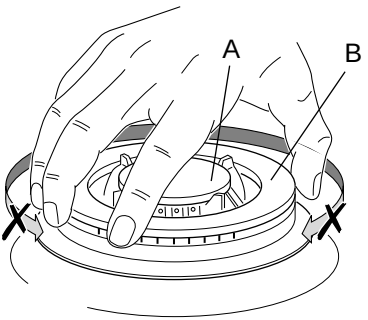


Fig. 8.4

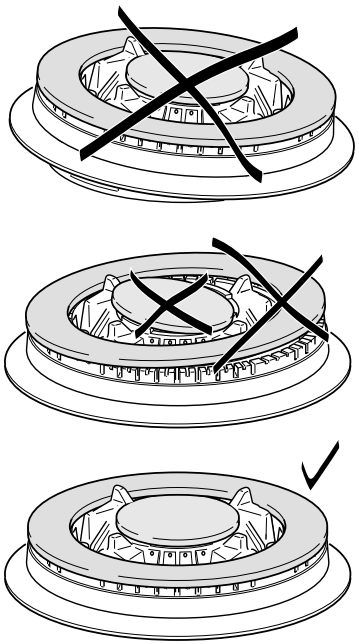


Fig. 8.5

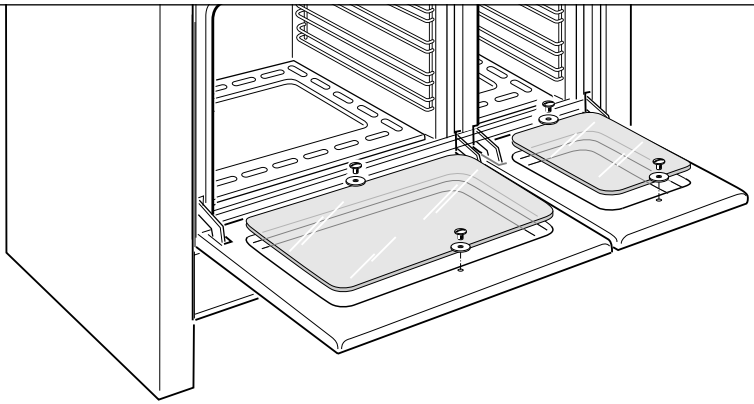


Fig. 8.6

OVEN DOOR

The internal glass panel can be easily removed for cleaning by unscrewing the 2 retaining screws (Fig. 8.6)

STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 8.7).

Do not store flammable material in the oven or in the storage compartment.

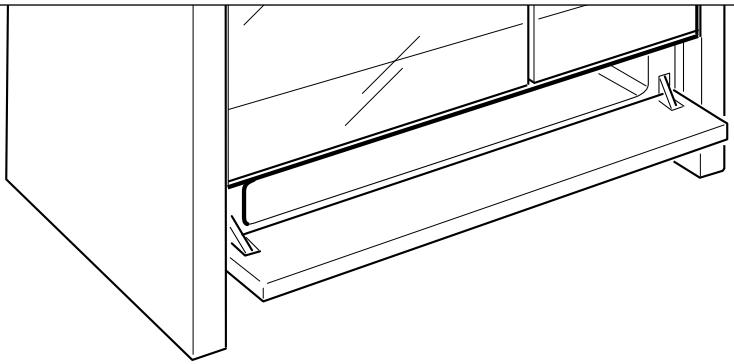


Fig. 8.7

INSIDE OF OVEN

This must be cleaned after every use.
Remove and refit the side runner frames as described on the next chapter.
With the oven warm, wipe the inside walls with a cloth soaked in very hot soapy water or another suitable product.
Side runner frames, tray and rack can be removed and washed.

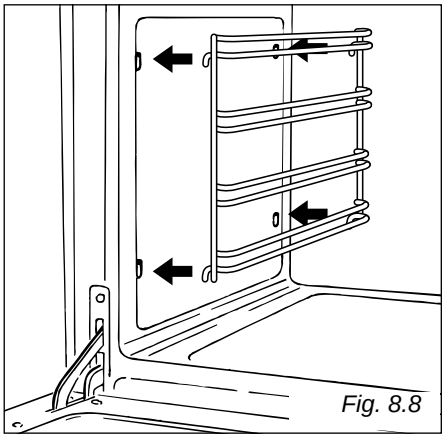


Fig. 8.8

ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

– Fit the side runner frames into the holes on the side walls inside the oven (Fig. 8.8).
– Slide the tray and rack into the runners (Fig. 8.9).
The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.
– To dismantle, operate in reverse order.

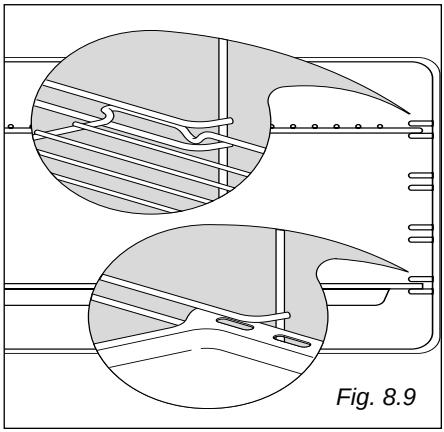


Fig. 8.9

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

– Open the door to the full extent (fig. 8.10A).

– Attach the retaining rings to the hooks on the left and right hinges (fig. 8.10B).

– Hold the door as shown in fig. 8.10.

– Gently close the door and withdraw the lower hinge pins from their location (fig. 8.10C).

– Withdraw the upper hinge pins from their location (fig. 8.10D).

– Rest the door on a soft surface.

– To replace the door, repeat the above steps in reverse order.

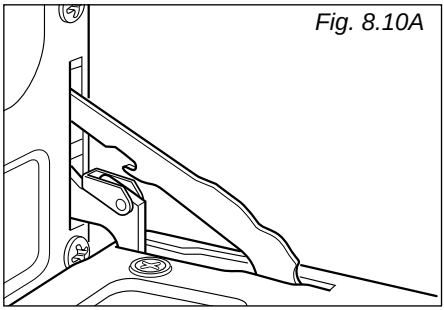


Fig. 8.10A

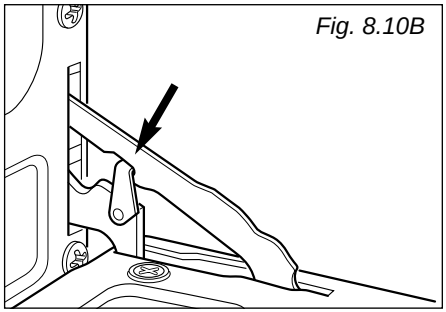


Fig. 8.10B

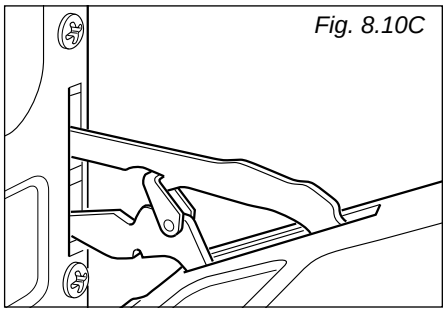


Fig. 8.10C

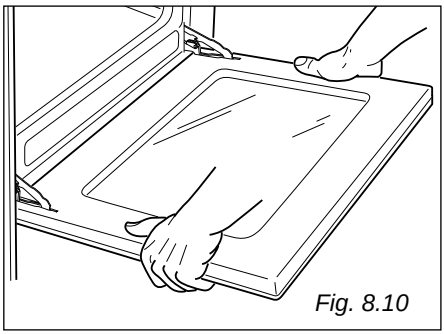


Fig. 8.10

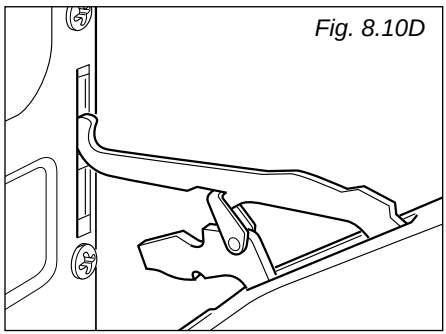


Fig. 8.10D

ADVICE FOR THE INSTALLER

IMPORTANT

– Cooker installation must only be carried out by QUALIFIED TECHNICIANS **and in compliance with local safety standards.** Failure to observe this rule will invalidate the warranty.
The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.

– The surfaces of adjacent furniture and walls must be capable of withstanding temperatures in excess of 75°C.

– Some appliances are supplied with a protective film on steel and aluminium parts.
This film must be removed before using the cooker.

This cooker has class “2/1” overheating protection so that it can be installed next to a cabinet.

If the cooker is installed adjacent to furniture which is higher than the gas hob cooktop, a gap of at least 200 mm must be left between the side of the cooker and the furniture.
The furniture walls adjacent to the cooker must be made of material resistant to heat.

The veneered synthetic material and the glue used must be resistant to a temperature of 90°C in order to avoid ungluing or deformations.

The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room but not in a room containing a bath or shower.

Curtains must not be fitted immediately behind appliance or within 500 mm of the sides.

It is essential that the cooker is positioned as stated below.

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

The cooker must be installed by a qualified technician and in compliance with local safety standards.

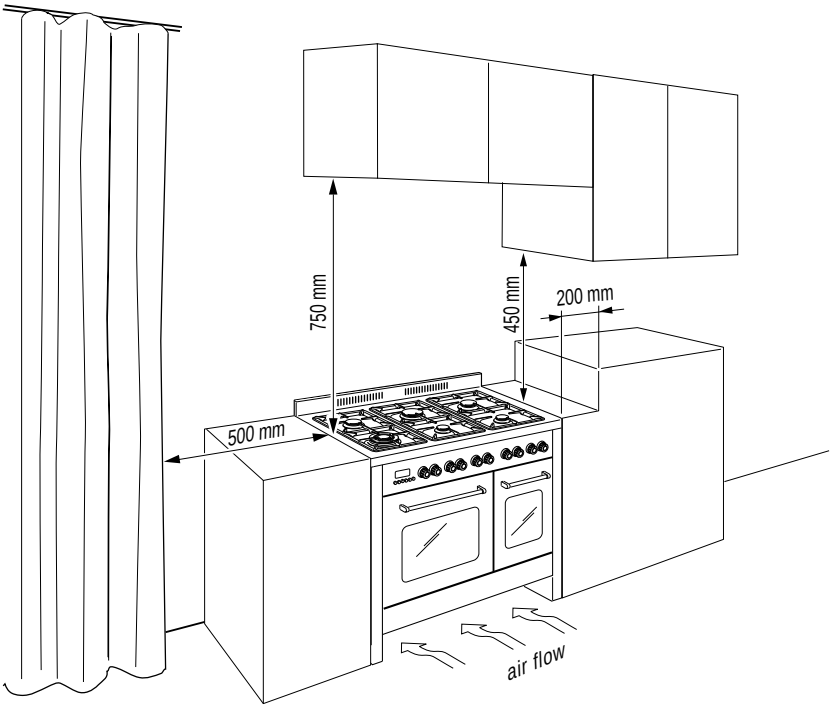


Fig. 9.1

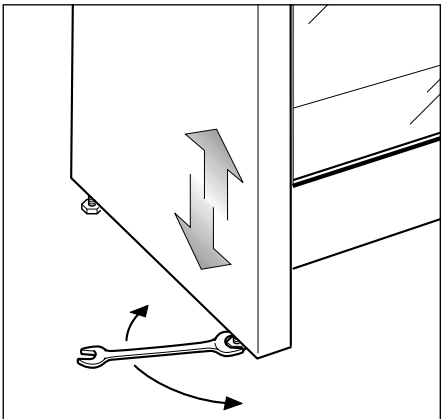


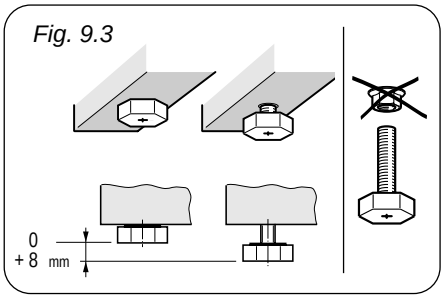
Fig. 9.2

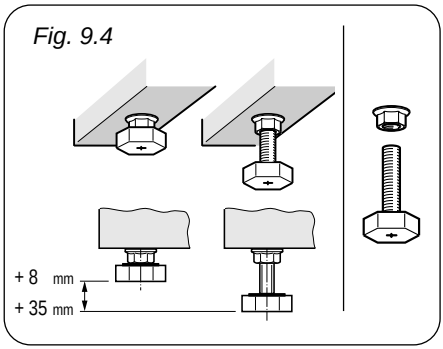
LEVELLING THE COOKER

The cooker is equipped with 4 LEVELLING FEET and may be levelled by screwing or unscrewing the feet with a spanner (fig. 9.2).

The adjustable feet are already fitted to the cooker but the locking nuts which can be found in the main oven packaging require to be fitted as detailed below.

It is important to observe the prescriptions of figures 9.3 - 9.4.





ASSEMBLING THE BACKGUARD

- Remove the two spacers “**A**” and the screw “**B**” from the rear of the cook-top.
- Assemble the backguard as shown in figure 9.5 and fix it by screwing the central screw “**B**” and the spacers “**A**”.

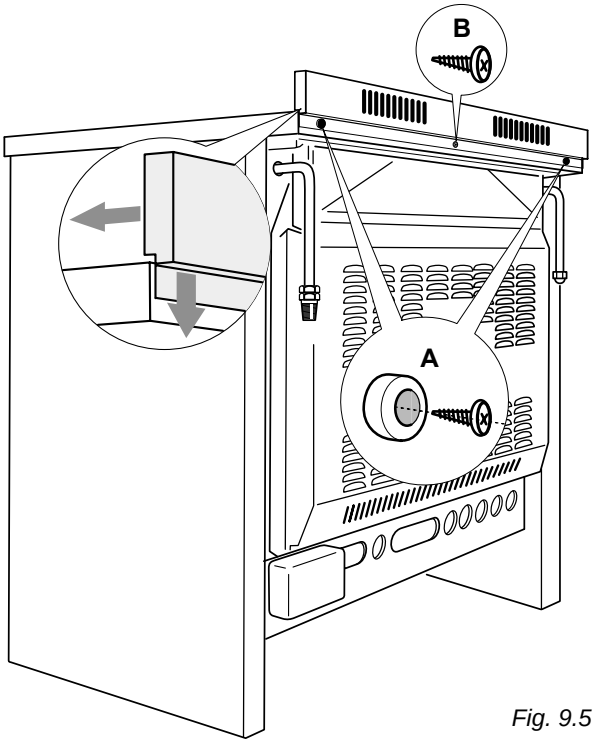


Fig. 9.5

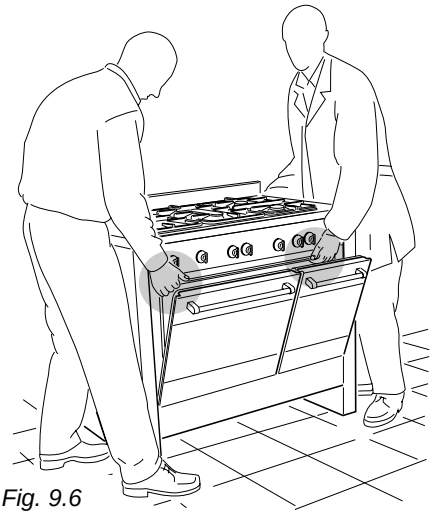


Fig. 9.6

MOVING THE COOKER

WARNING
When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 9.6).

WARNING
Be carefull: **DO NOT LIFT** the cooker by the door handle when raising to the upright position (fig. 9.7).

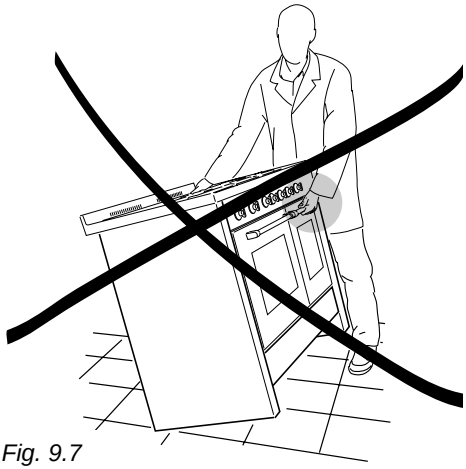


Fig. 9.7

WARNING
When moving cooker to its final position **DO NOT DRAG** (fig. 9.8).
Lift feet clear of floor (fig. 9.6).

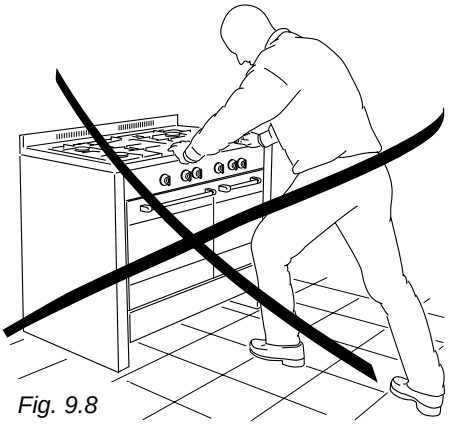


Fig. 9.8

STABILITY BRACKET

We recommend a stability bracket is fitted to the cooker.

The type shown in fig. 9.9 can be purchased from most plumbers merchants and do it yourself (D.I.Y.) shops.

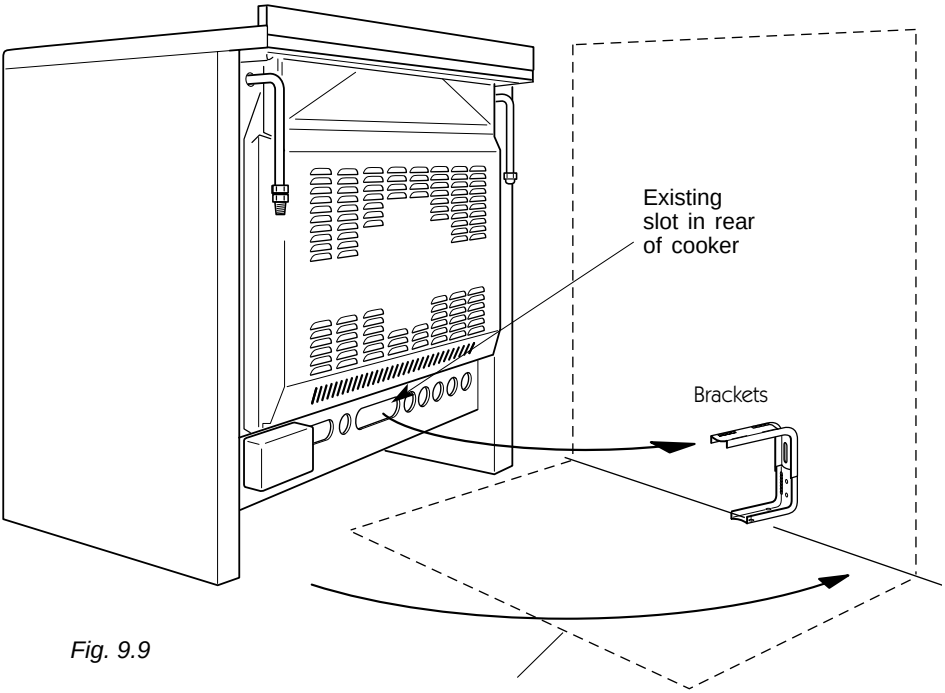
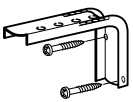
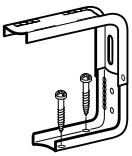


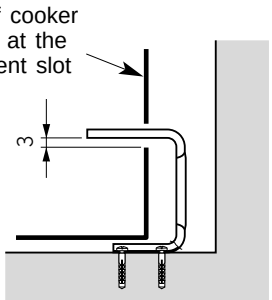
Fig. 9.9



Wall fixing



Floor fixing



Dimension is in millimetres

PROVISION FOR VENTILATION

The room containing the cooker should have an air supply in accordance with BS.5540: Part 2: 1989.

All rooms require an openable window or equivalent while some rooms require a permanent vent in addition to the openable window.

The cooker should not be installed in a bed-sitting room, of volume less than 21 m^3.

Where a DOMESTIC COOKER is installed in a room or internal space, that room or internal space shall be provided with a permanent opening which communicates directly with outside air and is sized in accordance with the table below. In domestic premises the permanent opening shall be an air vent.

If there are other fuel burning appliances in the same room, BS.5540: Part 2: 1989 should be consulted to determine the requisite air vent requirements.

If the cooker is installed in a cellar or basement, it is advisable to provide an air vent of effective area 100 cm^2, irrespective of the room volume.

MINIMUM PERMANENT OPENING FREE AREA FOR FLUELESS APPLIANCE						
Type of appliance	Maximum appliance rated input limit	Room volume				Openable window or equivalent also required
		< 5 m^3	5 m^3 to 10 m^3	11 m^3 to 20 m^3	> 20 m^3	
Domestic oven, hotplate, grill or any combination thereof.	None	100 cm^2	50 (❊) cm^2	Nil cm^2	Nil cm^2	Yes

(❊) If the room or internal space containing these appliances has a door which opens directly to outside, no permanent opening is required.

GAS INSTALLATION

IMPORTANT NOTE

This appliance is supplied for use on NATURAL GAS only and cannot be used on any other gas without modification.

This appliance is manufactured for conversion to LPG if required and is supplied with a conversion kit.

The cooker must be installed by a qualified person in accordance with the Gas Safety (Installation and Use) (Amendment) Regulation 1990 and the relevant building/I.E.E. Regulations.

The following British Standards should be used as reference when installing this appliance.
BS6172 1990, BS5440 part 2 1989 and BS6891 1988.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

In the UK C.O.R.G.I registered installers are authorised to undertake the installation and service work in compliance with the above regulations.

GAS CONNECTION

The installation of the cooker to Natural Gas or LP Gas must be carried out by a qualified gas engineer. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland) (Consolidation) Regulations issued by the Scottish Development Department.

INSTALLATION TO NATURAL GAS

Installation to Natural Gas must conform to the Code of Practice, etc. The supply pressure for Natural Gas is 20 mbar.

INSTALLATION TO LP GAS

This appliance must only be connected to LPG after an LPG conversion kit has been fitted, (see pages from 38 to 40).
When operating on Butane gas a supply pressure of 28-30 mbar is required.
When using Propane gas a supply pressure of 37 mbar is required.
The installation must conform to the relevant British Standards.

Warning: Only a qualified gas engineer, also with technical knowledge of electricity should install the cooker. He should observe the Regulations and Codes of Practice governing such installation of gas cookers.

Note: It is recommended that the gas connection to the cooker is installed with a flexible connecting tube made to BS 5386.

GAS CONNECTION

The gas supply must be connected to the gas inlet which is located at the left or the right hand rear of the appliance (fig. 10.1).
The pipe does not cross the cooker.
When screwing the connecting tube operate with two spanners (fig. 10.2).
The unused end inlet pipe must be closed with the plug, interposing the gasket.
After connecting to the mains, check that the coupling are correctly sealed, using soapy solution, but never a flame.

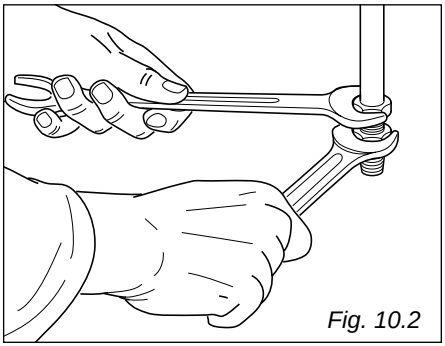


Fig. 10.2

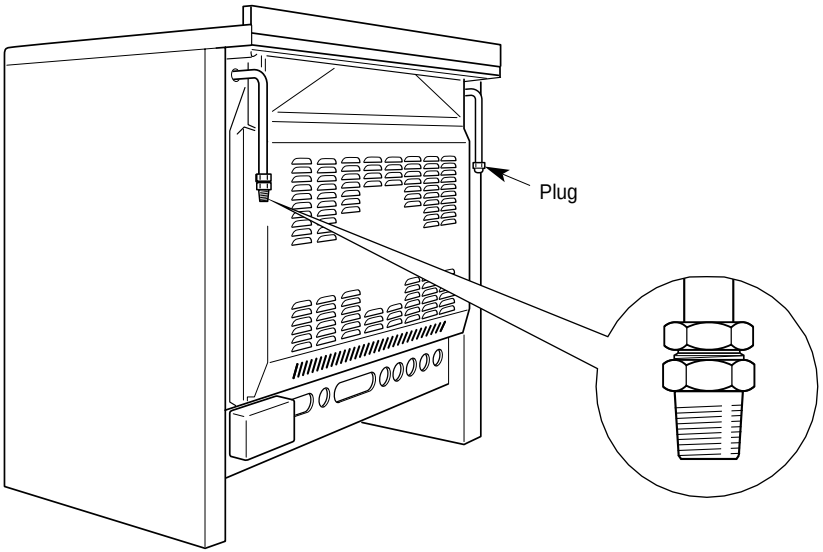


Fig. 10.1

1 - INJECTORS REPLACEMENT OF HOB BURNERS

The diameter is marked on the injector in cents of millimetre.

Select the injectors to be replaced according to the “Table for the choice of the injectors” (page 40).

To replace the injectors:

– Remove the gratings, the burner and the covers;

– Using a wrench, substitute the nozzle injectors “J” (Fig. 10.3 - 10.4) with those most suitable for the kind of gas for which it is to be used.

The burners are conceived in such a way so as not to require the regulation of the primary air.

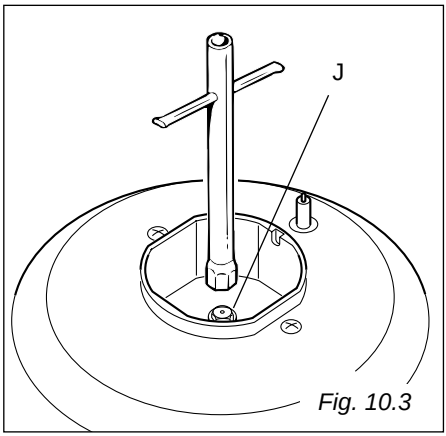


Fig. 10.3

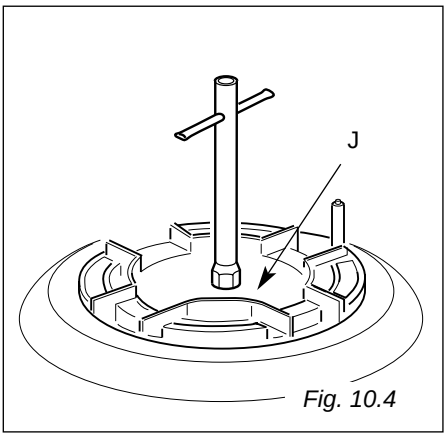


Fig. 10.4

2 - ADJUSTING OF THE MINIMUM OF THE HOB BURNERS

In the minimum position the flame must have a length of about 4 mm and must remain lit even with a quick turn from the maximum position to that of minimum.

The flame adjustment is done in the following way:

– Turn on the burner

– Turn the tap to the MINIMUM position

– Take off the knob

– With a small flat screwdriver turn the screw inside the tap rod to the correct regulation (fig. 10.5).

Normally for LPG, tighten up the regulation screw.

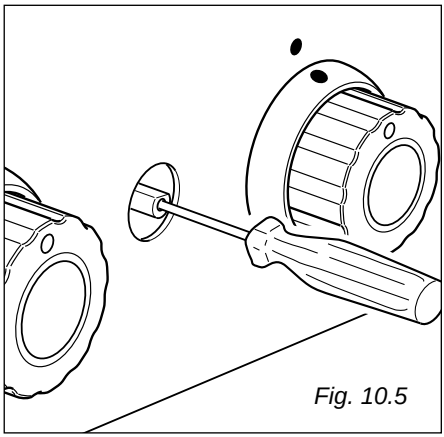


Fig. 10.5

LUBRICATION OF THE GAS TAPS

If a tap becomes stiff, do not force; contact your local Service Agent.

IMPORTANT

All interventions regarding installation maintenance of the appliance must be fulfilled with original factory parts.

The manufacturer declines any liability resulting from the non-compliance of this obligation.

TABLE FOR THE CHOICE OF THE INJECTORS

CE (GB) **Cat: II 2H3+**

BURNERS	Nominal Power [kW]	Reduced Power [kW]	**G 30** - 28-30 mbar **G 31** - 37 mbar	**G 20** 20 mbar
			Ø injector [1/100 mm]	Ø injector [1/100 mm]
Auxiliary (A)	1,00	0,30	50	72 (X)
Semirapid (SR)	1,75	0,45	65	97 (Z)
Rapid (R)	3,00	0,75	85	115 (Y)
Triple-ring (TR)	3,50	1,50	95	135 (T)

INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m^3/h x kW)	
BURNERS	Air necessary for combustion [m^3/h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Triple-ring	7,00

IMPORTANT: The cooker must be installed in accordance with the manufacturer's instructions.
Incorrect installation, for which the manufacturer accepts no responsibility, may cause injury to persons or animals etc.

GENERAL

– Connection to the mains must be carried out by qualified personnel in accordance with current regulations.

– The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.

– The appliance can be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.

– The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.

– Once the appliance has been installed, the switch must always be accessible.

Before effecting any intervention on the electrical parts of the appliance, the connection to the network must be interrupted.

N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.

If the installation requires alterations to the domestic electrical system call an expert.
He should also check that the socket cable section is suitable for the power absorbed by the appliance.

IMPORTANT: this cooker must be connected to a suitable double pole control unit adjacent to the cooker.

NO DIVERSITY CAN BE APPLIED TO THIS CONTROL UNIT.

IMPORTANT:
This appliance must be earthed.

The connection of the appliance to earth is mandatory.
The manufacturer declines all responsibility for any inconvenience resulting from not observing this condition.

ELECTRICAL FEEDER CABLE CONNECTION

To connect the supply cable:

- Remove the screws securing the cover "**A**" on the rear of the cooker (fig. 11.1).
- Feed the supply cable through the cable clamp "**D**". The supply cable must be of a suitable size for the current requirements of the appliance; see the section "Feeder cable section" (fig. 11.1).
- Connect the wires to the terminal block "**B**" as shown in the diagram in figure 11.2; or connect the phase wires to the terminal block "**B**" and the earth wire to the terminal PE as shown in figure 11.1.
- Take up any slack in the cable and secure with the cable clamp "**D**".
- Replace the cover "**A**".

N.B. The earth conductor must be left about 3 cm longer than the others.

FEEDER CABLE SECTION TYPE HO5RR-F

230 V ~ 3 x 2,5 mm^2

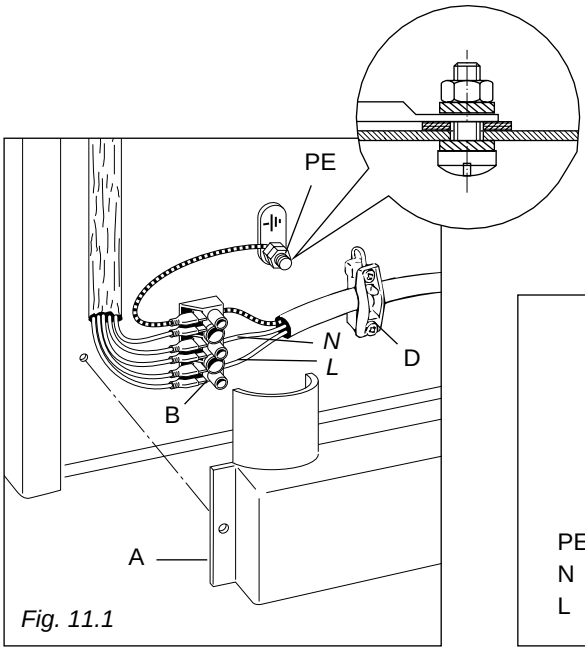


Fig. 11.1

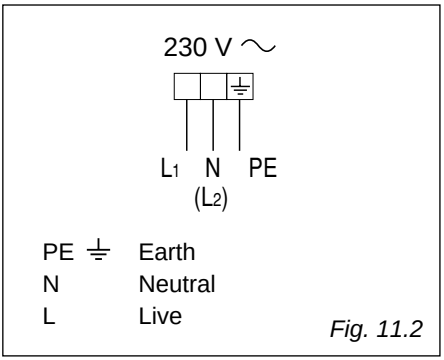


Fig. 11.2

Your Prestige from COMET

Your new Prestige product comes with 12-month guarantee covering all parts and labour.

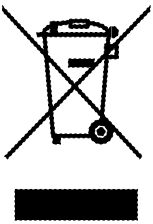
If your appliance proves to be defective as a result of faulty materials or workmanship during the guarantee COMET will repair or replace it free of charge.

AFTER SALES SERVICE
Should you require to book a service call.
Please Telephone 08705 425425.

For product information and advice.
Please Telephone 0113 2793520.

1. The right and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee.
2. COMET undertakes within the specified period, to repair or replace free of charge any parts of the appliance found to be defective provided this:
   - We are promptly informed of the defect
   - The appliance is installed and used in accordance with the written instructions enclosed with the appliance
   - The appliance is used only on an electrical supply as indicated on the rating label fixed to the appliance
   - The appliance has not been altered in any way or subject to misuse or repair by a person other than an authorised service agent for COMET
3. No rights are given under this guarantee to a person acquiring the appliance second hand or for commercial or communal use.
4. This guarantee applies throughout the UK Channel Islands.
5. Any replaced parts shall be the property of COMET
6. Any repaired or replacement appliances will be guaranteed on these terms for the unexpired portion of the guarantee.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.
Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

Descriptions and illustrations in this booklet are given as simply indicative.
The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

Prestige®

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